



# AMANI

## INDIAN FUSION

*Amani presents an exceptional and traditional Indian cuisine, providing a refined dining experience.*

*Our restaurant allows you to savour the creative à la carte menu in a modern and uncomplicated ambiance, all while being personally overseen by owner and Chef Azad Miah.*

### **FOOD ALLERGIES & INTOLERANCES**

Please speak to our staff about the ingredients in your meal when making your order. Thank you.

## À LA CARTE

### Starters

|  |        |
|--|--------|
| <b>Freshwater Prawn Puri</b> , pickle spice with thin puri bread 🍽️  | £9.95  |
| <b>Chilli Fried Squid</b> in hot, sweet and sour spices, cucumber relish 🍽️                                  | £8.95  |
| <b>Tandoori King Prawns</b> in lime and cheddar cheese marinade*   | £12.95 |
| <b>Sea Bass &amp; Tandoori Salmon</b> , mint chilli chutney, cucumber yogurt**                               | £10.95 |
| <b>Trio of Chicken</b> – green chicken, lemon chicken, garlic tikka**  | £9.95  |
| <b>Three Way Lamb</b> – lamb tikka, lamb kebab and lamb chops 🍽️   | £10.95 |
| <b>Crispy Fried Chicken Pakora</b> with mint and tamarin chutney**   | £8.95  |
| <b>Bombay Street Food Platter</b> – pannipuri, spicy samosa, potato cake 🍽️                                  | £6.95  |
| <b>Somsa</b> – meat or vegetable, with mint and tamarind chutney**   | £5.95  |
| <b>Tandoori Grilled Paneer Tikka</b> , bell peppers and onion**  | £6.95  |
| <b>Onion Bhaji</b> – onion fried fritters in gram flour fritters**   | £6.95  |
| <b>Spicy Potato Cakes</b> with mint yoghurt and tamarind**   | £6.95  |
| <b>Tikka</b> – pieces of chicken or lamb lightly spiced and cooked in clay oven**                            | £8.95  |
| <b>Tandoori Spiced Chicken</b> gently cooked in charcoal oven**  | £10.95 |
| <b>Sheek Kebab</b> – spicy minced lamb or chicken wrapped with fresh coriander and grilled in the tandoor 🍽️ | £7.95  |
| <b>Spicy Chart Puri</b> – stir fry spicy sauce, with crispy puri chicken or potato 🍽️🍽️                      | £7.95  |
| <b>Classic Tandoori Grilled Tikka</b> king prawn, marinated in tikka masala and yogurt**                     | £12.95 |
| <b>Punjabi Style Spinach Cakes</b> , stuffed spinach with paneer cheese**                                    | £6.95  |
| <b>Chilli Hot Tempura Fried Black Tiger Prawns</b> in a tomato and sweet chilli sauce                        | £8.95  |

### Accompaniments

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| <b>Popadom</b> – plain or spicy*   | £1.50 |
| <b>Mint Sauce, Mango Chutney, Onion Salad, Tamarind Sauce, Mixed Pickles</b> | £1.50 |
| <b>Classic Style Punjabi Salad</b>   | £3.50 |
| <b>Cucumber, Carrot and Onion Raita</b>                                      | £2.00 |

### Mains from tandoor or as a starter for two

|   |        |
|---|--------|
| <b>Mix Platter</b> – lamb chops, green chicken, panipuri, potato cake, king prawns 🍽️ | £22.95 |
| <b>Vegetable Platter</b> – potato cake, punjabi samosa, onion bhaji, panipuri**       | £14.95 |
| <b>Meat Platter</b> – lamb chops, lamb tikka, green chicken, lemon chicken tikka 🍽️   | £20.95 |
| <b>Fish Platter</b> – fish cake, salmon tikka, tandoori king prawns, grilled fish**   | £22.95 |

### Our Special Biryani

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|---|--------|
| <b>Chicken</b> – basmati rice, flavoured with saffron brown onion and kewra water** | £15.95 |
| <b>Lamb</b> – a rich delicacy of lamb from Hyderabad**                              | £15.95 |
| <b>Vegetable</b> – a rich delicacy of vegetable from north of India*                | £12.95 |

### Tandoori Dishes

Served with mint sauce and salad

|  |        |
|--|--------|
| <b>Tikka</b> – pieces of chicken or lamb lightly spiced and cooked in clay oven**  | £14.95 |
| <b>Lemon Chicken Tikka</b> – lemon flavour chicken tikka marinated in lime leaves with greek yoghurt**                               | £14.95 |
| <b>Green Spiced Chcken</b> – diced chicken breast marinated in coriander and mint and cooked in the tandoor**                        | £14.95 |
| <b>Shaslick</b> – diced pieces of marinated chicken or lamb, skewered with pieces of capsicum and onion and grilled in the tandoor** | £14.95 |
| <b>Blenheim Lamb Chops</b> – fennel and garlic infused lamb chops 🍽️   | £20.95 |
| <b>Mixed Grill</b> – tandoori chicken, chicken tikka, lamb tikka, sheek kebab and king prawns 🍽️                                     | £22.95 |
| <b>Tandoori King Prawn</b> – grilled king prawns marinated in mild cream and light spice*  | £18.95 |
| <b>Tandoori Chicken</b> – spiced chicken gently cooked in a charcoal oven**  | £16.95 |

\*MILD

\*\*MILD–MEDIUM



MEDIUM SPICED



SPICY & HOT

### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.

### Chefs Specials

Served with pilau rice unless stated

|            |   |        |
|------------|---|--------|
| FISH       | <b>Tandoori Freshwater King Prawns</b> , Kerala style curry sauce with steamed rice**   | £18.95 |
|            | <b>Grilled fillet Sea Bass</b> , Bengali style tomato sauce with steamed rice 🍽️  | £18.95 |
|            | <b>Grilled Salmon Fillet</b> , garlic spinach, malai sauce with steamed rice**  | £18.95 |
|            | <b>Goan Style Curry</b> – chicken or fish; special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies with pilau rice 🍽️ | £15.95 |
|            | <b>Tiger Prawn Malai</b> – black tiger prawns cooked with coconut, onion and ginger sauce with rice*  | £16.95 |
| MEAT       | <b>Bengali Style Fish Curry</b> – thelapi fish curry in rogan josh style sauce with steamed rice 🍽️   | £15.95 |
|            | <b>Rajasthani Style Fiery Lamb Leg Curry</b> with pilau rice 🍽️   | £15.95 |
|            | <b>Hyderabad Style Leg of Lamb</b> cooked fenugreek curry and pilau rice 🍽️   | £15.95 |
|            | <b>Braised Lamb Shank</b> in Kashmiri style Rogan josh sauce, and pilau rice 🍽️   | £19.95 |
|            | <b>Lamb Rahrri</b> – leg of lamb cooked with lamb mince, fresh mint, spring onion and pilau rice 🍽️   | £15.95 |
| CHICKEN    | <b>Sali Lamb Curry</b> – a succulent, slow-cooked, diced lamb sweet and sour curry in crispy potato with pilau rice 🍽️                                    | £15.95 |
|            | <b>Fragrant Lamb Kofta Curry</b> – a pan seared lamb meatball curry, which uses our own specially created spice blend and pilau rice 🍽️                   | £16.95 |
|            | <b>Saag Ghost Lamb Palak</b> – a rich and flavourful north Indian lamb curry with creamy spinach and fenugreek sauces and pilau rice 🍽️                   | £15.95 |
|            | <b>Five Spice Achari</b> – traditional dish made with chicken or lamb pickling spice with coriander and yoghurt**   | £15.95 |
|            | <b>Kerala Style Chicken Curry</b> in coconut curry leaves garlic ginger sauce with steamed rice**   | £15.95 |
| VEGATARIAN | <b>Punjabi Style Chicken Tikka Karai</b> , cooked with onion, garlic and saffron rice 🍽️  | £15.95 |
|            | <b>Delhi Style Chicken Curry</b> in tomato and fenugreek, finished with cream and steamed rice*   | £15.95 |
|            | <b>Chicken Tikka Lababdar</b> – rich onion massala finished with cream fenugreek leaf*  | £15.95 |
|            | <b>Green Spice Curry</b> – diced chicken breast cooked in green spice, fresh herbs and yoghurt 🍽️   | £15.95 |
|            | <b>Chargrilled Rozella Chicken</b> – smoked chicken tikka in a rich, spicy and tangy sauce 🍽️   | £15.95 |
|            | <b>Special Amani Style Paneer Jalfrazi</b> – onion, peppers and chill, served with steamed rice 🍽️  | £12.95 |
|            | <b>Spinach Kofta Dumpling</b> – a rich and buttery curry that infuses the fried dumplings with irresistible flavour**                                     | £12.95 |
|            | <b>North Indian Aloo Kofta Masala</b> – a delicious fried ball of potato and paneer in a rich and creamy mild gravy, made with onion and tomato**         | £12.95 |
|            | <b>Malai Coconut Paneer Curry</b> – a flavourful cottage cheese cooked with coconut milk, garlic and ginger sauce*  | £12.95 |
|            | <b>Goan Paneer</b> - special Goan spiced curry cooked with coconut, coriander, garlic, curry leaves and chillies 🍽️                                       | £12.95 |

### Old Favourites

All dishes below available as chicken, lamb or tiger prawn (vegetable £10.95, prawns £15.95 or king prawn £18.95)

|  |        |
|--|--------|
| <b>Classic Tikka Masala</b> – creamy mild tomato sauce with light spiced curry**   | £14.95 |
| <b>Kurma</b> – very mild creamy curry with almonds and coconut*  | £14.95 |
| <b>Mahkani</b> – chicken or lamb cooked in tomato and creamy sauce with butter*  | £14.95 |
| <b>Curry:</b> Madras – Vindaloo – classic Indian dish cooked with fairly spicy hot curry 🍽️  | £14.95 |
| <b>Bhuna</b> – medium dry curry with onions, tomatoes and peppers**  | £14.95 |
| <b>Dhansak</b> – a famous Parsi dish in hot sweet, sour flavours cooked with yellow lentils**  | £14.95 |
| <b>Rogan Josh</b> – kashmiri style rogan josh sauce cooked in tomato, fresh herbs and coriander**  | £14.95 |
| <b>Jalfrezi</b> – very hot dish cooked with onions, peppers, tomatoes and green chillies 🍽️  | £14.95 |
| <b>Hot Garlic Chilli</b> – chicken, lamb or prawn – marinated in garlic and cooked with spices, onion, pepper, green chillies and coriander 🍽️ | £14.95 |
| <b>Dupiaza</b> – medium spiced cooked with chopped onions with coriander and fresh tomato**  | £14.95 |
| <b>Karai</b> – medium spiced cooked with garlic, onion, ginger and bell peppers**  | £14.95 |
| <b>Balti</b> – medium spiced cooked in a thick balti sauce 🍽️  | £14.95 |
| <b>Pathia</b> – medium hot curry with sweet and sour sauce 🍽️  | £14.95 |
| <b>Shatkora</b> – rich, wild lime is balanced with the sour, bitter flavour of shatkora**  | £14.95 |
| <b>Naga Chilli</b> – a very hot and spicy curry, made with naga chillies, garlic, onion and ginger 🍽️  | £14.95 |
| <b>Murgi Masala</b> – nawabi style chicken kurma masala, in rich onion, minced lamb and egg**  | £15.95 |
| <b>Vegetable Thali</b> – onion fritters, tarka dall, bombay potato, raitha, pilau rice and naan**  | £14.95 |
| <b>Meat Thali</b> – chicken tikka, lamb bhuna, chicken tikka masala, pilau rice and naan**   | £15.95 |
| <b>Chettinad</b> - chicken or lamb – South Indian dish cooked with mustard seeds and curry leaves 🍽️   | £14.95 |
| <b>Nawabi Pasanda</b> – chicken or lamb in a fresh cream, yoghurt and mint garnished with almonds and pistachios*                              | £14.95 |

## King Prawn Dishes Served with pilau rice

|   |        |
|---|--------|
| <b>Malai King Prawn</b> – pan seared king prawn cooked with coconut in a ginger sauce*  | £18.95 |
| <b>Deli Style Butter King Prawn</b> – aromatic flavoured butter curry in tomato and fenugreek sauce, finished with fresh cream* | £18.95 |
| <b>Five Spice Achari King Prawn</b> – with pickling spice; full explosive flavour**   | £18.95 |
| <b>Tawa King Prawn Masala</b> – a rich onion tomato masala karai, with ginger, garlic and bell peppers**                        | £18.95 |
| <b>Goan King Prawn</b> – fresh water king prawns in a Goan curry sauce, with coconut, coriander, garlic and chilli 🌶️           | £18.95 |
| <b>Hot Garlic Infused King Prawn</b> – garlic tempered flavoured king prawn with green chilli and coriander 🌶️                  | £18.95 |

## Vegetable Dishes

Any vegetable dish available as a main for £8.95

|   |       |
|---|-------|
| <b>Mixed Vegetables</b> – seasonal mixture of vegetables in light spices**                                    | £5.95 |
| <b>Bombay Potatoes</b> – lightly spiced potatoes garnished with fresh herbs*                                  | £5.95 |
| <b>Crushed Potato</b> – mustard and curry leaf tempered crushed potato*                                       | £5.95 |
| <b>Garlic Flavoured Spinach</b> – garlic flavoured spinach in light spice**                                   | £5.95 |
| <b>Stirfry Mushroom</b> – fresh garlic mushrooms stir fried with onions and peppers**                         | £5.95 |
| <b>Cauliflower Bhaji</b> – cauliflower tossed with onion, garlic and tomatoes**                               | £5.95 |
| <b>Chana Masala</b> – chick pea cooked with dry mango and garlic**  | £5.95 |
| <b>Sag Aloo</b> – mixture of spinach and roasted potatoes cooked with onion and garlic**                      | £5.95 |
| <b>Aloo Gobi</b> – cauliflower and potatoes in a light spice**  | £5.95 |
| <b>Bhindi Bhaji</b> – stir fry of okra in carom seed and garlic**   | £5.95 |
| <b>Aubergine Mash</b> – aubergines crushed with tomato**  | £5.95 |
| <b>Sag Paneer</b> – cottage cheese with garlic spinach**  | £5.95 |
| <b>Tarka Dall</b> – yellow lentil tempered with garlic and red chilli**                                       | £5.95 |
| <b>Tarka Sag Dall</b> – spinach and lentils in spices**   | £5.95 |
| <b>Paneer Labadar</b> – cottage cheese cooked with rich onion masala finished with fenugreek and fresh cream* | £5.95 |
| <b>Dall Makani</b> – spiced black lentils cooked with garlic and chilli. Finished with butter and cream**     | £5.95 |

## Rice

|  |       |
|--|-------|
| <b>Steamed Rice</b>  | £4.25 |
| <b>Pilau Rice</b> – Basmati rice in saffron                    | £4.25 |
| <b>Peas Pilau</b> – fresh green peas in saffron rice           | £4.50 |
| <b>Coconut Rice</b> – coconut flavour pilau rice               | £4.50 |
| <b>Mushroom Rice</b> – fresh mushroom cooked with rice         | £4.50 |
| <b>Lemon Rice</b> – fresh lemon, mustard seed and curry leaves | £4.50 |
| <b>Vegetable Rice</b> – seasonal vegetables with pilau rice    | £4.50 |
| <b>Special Fried Rice</b> – egg, peas, onions in light spice   | £4.50 |
| <b>Zeera Garlic Onion Rice</b>                                 | £4.25 |

## Bread

|   |       |
|---|-------|
| <b>Bread Selection</b> – mini plain/garlic/parata                           | £4.95 |
| <b>Naan Bread</b> – plain bread   | £3.95 |
| <b>Keema Naan</b> – light spice lamb mince in naan bread                    | £4.25 |
| <b>Garlic Naan</b> – fresh garlic and coriander                             | £4.25 |
| <b>Peshwari Naan</b> – pistachio, coconut and raisins stuffed in bread      | £4.25 |
| <b>Cheese &amp; Chilli Naan</b> – hot green chilli with mild cheddar cheese | £4.25 |
| <b>Tandoori Paratha</b> – crispy layered bread                              | £4.25 |
| <b>Tandoori Roti</b> – crispy bread from the tandoor                        | £4.25 |
| <b>Chapati</b> – flat bread of northern India                               | £4.25 |

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